

# Food Handling Practices Monitoring Document

## Hotel Information

Hotel Name

Address

Date

Inspected By

## Food Handling Practices Checklist

Item	Yes	No	N/A	Remarks
Food handlers wear clean uniforms and gloves	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Handwashing facilities are available and functional	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Temperature of refrigerated food is maintained below 5°C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Raw and cooked foods are stored separately	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
Utensils and equipment are cleaned and sanitized properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>

## Overall Comments

## Signatures

Inspector

Hotel Manager

